



OFFICE OF PUBLIC INSTRUCTION

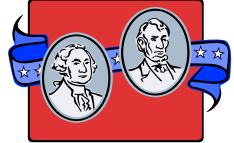
PO BOX 202501
HELENA MT 59620-2501
www.opi.mt.gov
(406) 444-3095
(888) 231-9393
(406) 444-0169 (TTY)

Denise Juneau
Superintendent



THINK FOOD

School Nutrition Programs February 2009



COMMODITY ORDER REMINDER

If you haven't already placed your commodity order for the 2009-10 school year be sure to get it in soon. Orders can be placed through February 13, 2009.

Ordering information can be found at <http://www.opi.mt.gov/schoolfood/foodDistNEW.html> under commodity forms.

If your district has a colony school that serves school lunches please include them when ordering.

Purchases have been made for the bonus A379 Blackberries, Evergreen IQF and the A220 Sweet Potatoes but the bonus A375 Strawberries Whole, Frz. are still out for bid.



NATIONAL BREAKFAST WEEK

"Power Up With School Breakfast" is this year's theme for the National School Breakfast Week, March 2-6, 2009.

The "Power Up" campaign features a team of super heroes who introduce students to the importance of eating a school breakfast every day.

School breakfast provides the necessary fuel to "Power Up" for a day of learning and achievement, and meets the dietary guidelines.

For information and menu ideas on this year's breakfast week theme visit www.schoolnutrition.org.

EXPANDING YOUR BREAKFAST PROGRAM

Research has shown that starting the day with a nutritious breakfast helps students stay alert and perform better in school. Having breakfast in the morning also helps children develop healthy eating habits and contributes to their overall well-being.



The School Breakfast Toolkit has been re-designed as an online resource and can be found at <http://www.fns.usda.gov/cnd/breakfast/expansion/default.htm>. Many of the materials included on this site are designed to be customized. You can download PowerPoint files, information sheets, letters, and marketing materials and modify them to suit your specific needs.

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If your school is interested in starting a breakfast program contact School Nutrition Programs at (406) 444-2501.



SUMMER IS JUST AROUND THE CORNER

The Summer Food Service Program (SFSP) was created to serve nutritious meals to children when National School Lunch and School Breakfast Program meals are not available and to ensure that all children receive proper nutrition throughout the year. The SFSP reimburses schools and organizations that prepare and serve meals to eligible children during the summer.

If interested in becoming an SFSP sponsor, please contact Sofia E. Janik by telephone at (406) 444-2521 or (406) 444-2501. Information is also available on the Office of Public Instruction School Nutrition Program Web site at <http://www.opi.mt.gov/schoolfood/summerpgm.html>.



The application deadline for being an SFSP sponsor this year is **April 27, 2009**, for previous year sponsors, and **May 22, 2009**, for new sponsors.

COMMODITY SHIPMENTS 8 & 9

Due to marketing conditions the USDA has moved orders for ground beef (for pork roast replacement), applesauce, veggie beans and pinto beans to February 28, 2009 deliveries.

Unfortunately the ground beef will NOT be delivered to schools this year. All Purpose

Flour will be moved from shipment 9 to shipment 8 to help fill the frozen delivery.

Shipment 9 delivery will be held until the applesauce, veggie and pinto beans arrive. Schools will be notified via e-mail as soon as Food Distribution knows when the above products will arrive and shipping can begin.

UPCOMING TRAINING SESSIONS

ServSafe® classes are offered by county health departments and MSU Extension Service. Contact your local agencies for training opportunities. Food Services of America and Sysco also provide regional 8-hour *ServSafe*® classes. A list of dates and locations for *ServSafe*® classes offered throughout Montana is posted at: <http://www.opi.mt.gov/pdf/schoolfood/HACCP/ServSafeClasses.pdf>.

Additional information about the *ServSafe*® course may be found at www.servsafe.com.

Three regional school HACCP classes will be offered during the 2008-09 school year. Watch for registration information closer to the dates of these training courses. The courses will be offered in the following locations:

Billings	April 2009
Missoula	April 2009
Great Falls	June 23, 2009 (During the Montana School Nutrition Association Conference)



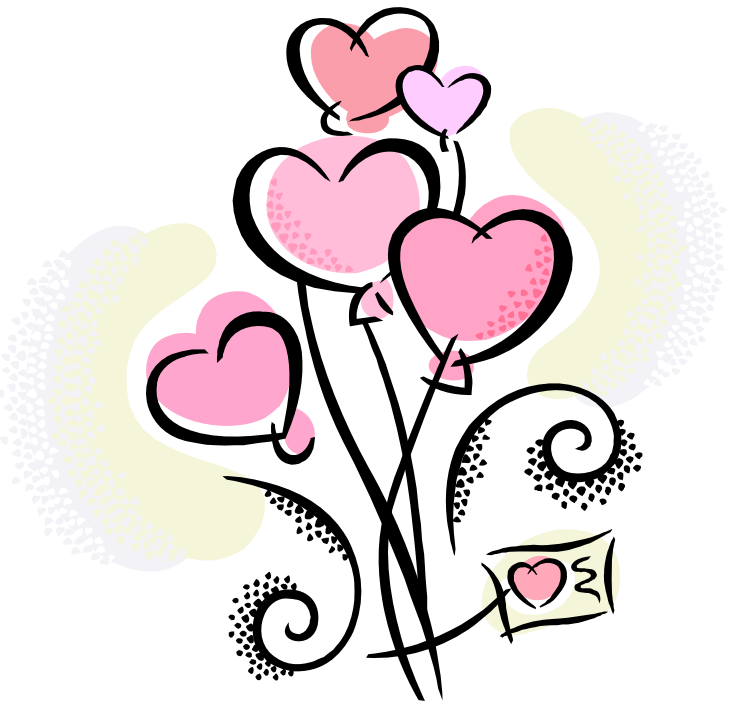
CONTROLLING COST\$ THROUGH COMMODITIES

The U.S. Department of Agriculture (USDA) provides in excess of \$1.1 billion in entitlement and commodity benefits through the National School Lunch Program (NSLP) each year. Using commodities in some form helps schools to reduce food costs.

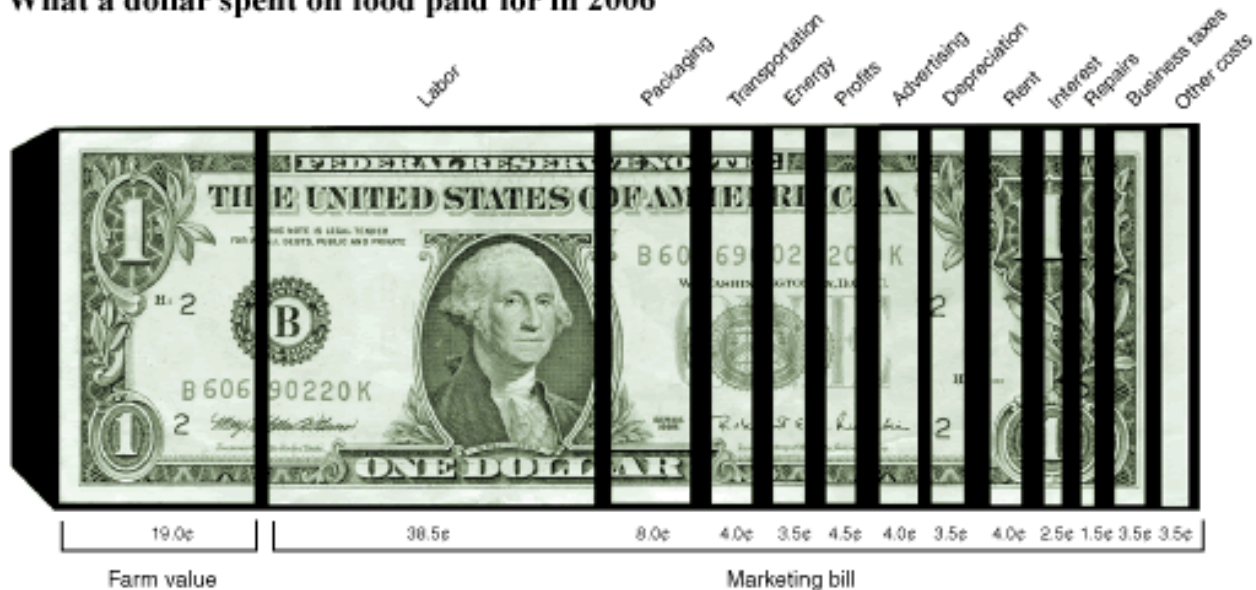
Does your district make the most of your USDA commodities? Managing your commodity orders can ensure a positive impact to your foodservice program. It is important that all deadlines are met to ensure that you have the best opportunity to have your school's commodity needs met.

Remember no commodity is guaranteed; purchases are subject to funding, availability and market conditions.

Your schools goal should be to utilize 100 percent of your commodity dollars every year. Unused commodities are unrealized savings.



What a dollar spent on food paid for in 2006



Source: USDA's Economic Research Service.

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